

New Items for grab and go

<i>Item</i>	<i>qty</i>	<i>item number</i>	<i>price</i>	<i>fry or cook time</i>
Chili stuffed nacho	6	1684105	\$5.99	3 min
Mac&cheese bites	6	1684104	\$6.99	3.5 min
Pepperoni fusion bites	6	1684102	\$6.99	3.5 min
SW chicken bites	6	1684100	\$6.99	3.5 min
Popcorn shrimp	6oz	1691229	\$8.99	1.5 min
Popcorn chicken	8oz	1622612	\$7.99	3 min
Cheese curds	6oz	1681386	\$7.99	2.5 min
Fr. Toast&saus. Tornado oven at 350 degrees with fan on high	2	1617653	\$6.49	<u>15 min in</u>
Pizza tornado	2	1617794	\$6.49	same
Beef steak tornado	2	1617695	\$6.49	same
Croissant breakfast sand.	1	N/A	\$6.99	Grill
Stuffed nachos	7	1684101	\$5.99	3 min
Pretzel breakfast sand.	1	N/A	\$5.99	Grill
Nacho ravioli	8	1684103	\$5.99	3 min
Omelet supreme tornado other tornados	2	1617679	\$6.49	same as

*ALL
Tornados
or
6 min
if
Thawed
in
FRYER*

Vegan gluten free pasta primavera

6 lbs cooked GF penne noodles

2 tbsp chopped garlic

½ lb zucchini moon cut

½ lb yellow squash moon cut

½ lb whole cherry or grape tomatoes

½ lb yellow onion julienne

½ lb red bell pepper julienne

2 #10 cans marinara sauce

Oil to cook

2 tbsp salt

1tbsp pepper

Instructions

In a large pot sweat of garlic and onions in oil

Once fragrant add squash, zucchini, tomato and red pepper

When vegetables start to get soft add the 2 tbsp salt and 1 tbsp pepper

Add the 2 cans of marinara and bring to a simmer

Turn off heat and pour over pasta leaving a quarter of the sauce to pour over the top so it is saucy at serving time.

Chicken alfredo for 50 people

Ingredients:

55 4oz chicken breasts

2 five lb bags alfredo sauce

12 lb. fettuccine noodles

Instructions:

Cook chicken breasts on sheet pans in oven at 350 for 29 minutes or until 165 degree internal temp.

Heat alfredo sauce on stove top until hot

Boil fettuccine noodles until al dente about 9 minutes.

Heat bread sticks in oven on sheet pan about 10 minutes or until hot

Place all items into separate foil pans and serve in separate chaffing dishes with lit sternos to keep hot.

Add a little olive oil to noodle pan to prevent sticking can also use a little hot water to un stick noodles right before serving.

Lasagna recipe for 30 servings makes ~~2~~ full size steamtable pans

Ingredients

2 lbs. cooked lasagna noodles

Meat sauce:

5 lbs ground beef

1 cups chopped onion.

½ Tbsp crushed basil

½ tsp garlic powder

¼ Tbsp salt

¼ Tbsp pepper

1 #10 cans marinara sauce

Cheese mixture:

5 eggs

3.5 lbs. cottage or ricotta cheese

½ lbs. grated parmesan cheese

½ tsp salt

½ tsp pepper

1 Tbsp parsley flakes

3.5 lbs. shredded mozzarella (keep separate)

Directions to make and assemble.

Cook lasagna noodles till soft (do not overcook) Drain and let stand in cold water till ready to assemble

Cook ground beef, add onion while cooking beef and the seasonings. Drain grease and add marinara sauce.

CHEESE MIXTURE

Beat eggs, add cottage or ricotta cheese add the grated parmesan cheese, salt , pepper and parsley flakes.

Lasagna *Continued*

ASSEMBLY

Spray steamtable pans with nonstick coating spray, layer 4 to 5 noodles, next layer meat sauce then cheese mixture and sprinkle with shredded mozzarella cheese repeat layering process 3 times ending with a layer of meat sauce and a generous layer of mozzarella cheese.

COOKING INSTRUCTIONS:

MAKES 2 PANS ABOUT 15 GENEROUS PORTIONS EACH PAN= 30 SERVINGS

Bake in preheated oven at 375 degrees for 35 minutes covered and an additional 5 to 10 minutes or until cheese is golden brown and melted.

Let stand for 10 to 15 minutes before serving.

Chicken Casserole ^{for} 50

12 cups frozen diced chicken

6 cups corn

~~6~~ cups milk

1 -50 oz can cream of chicken

3 cups bacon

12 cups egg noodles

1 onion

3 cups cheddar cheese

3 tbsp garlic powder

3 cups panko (mix panko with 1 cup melted butter)

Boil noodles until al dente (5 mins)

Mix all the ingredients together, add in noodles and top with Panko bake covered at 350 1 hour and uncover bake another 30 mins

Tater tot Hotdish

Fee 50

6lb ground beef

1 #10 can French style green bean

6 cups corn

1- 50 oz can cream of mushroom

1- 50 oz can cream of chicken

2- Tbsp salt and pepper mix

1 – yellow onion

1- 5lb bag of tater tots

2- Tbsp olive oil

Heat oil and pan saute onions until translucent and hamburger and brown

Mix soups with vegies and hamburger

Put down layer of meat mixture then layer of tots. Another layer of meat mixture and cover top with tots

Egg bake for 50 people

Ingredients:

7lbs shredded thawed shredded hashbrowns.

6.25 lbs. meat (bacon- sausage or combo of both)

1.5 cups onion finely diced.

3 red bell pepper diced.

3 green bell pepper diced.

12.5 cups cheddar cheese shredded, divided use

60 eggs

1 1/3 cups milk

3 tsp Italian seasoning

3 tsp kosher salt

1 1/2 tsp black pepper

Instructions:

Preheat oven to 350

Grease baking pans

Cook sausage or bacon over medium heat in frying pan (drain any grease)

In large bowl add hashbrowns, meat, onions, bells peppers and half of cheese

In another large bowl, add eggs, milk salt pepper, and Italian seasoning. Whisk until well combined

Pour hashbrown mixture into greased baking pans then pour egg mixture over hashbrown mixture and sprinkle remaining cheese over the top

Baked uncovered for 55 to 65 minutes or until cooked through might want to cover with foil if top getting to brown

Spaghetti for 40 to 50 people

Ingredients

2 # 10 cans marinara

2 cups finely diced onions

8 lb ground beef

6 lbs spaghetti noodles

Seasonings 6 tbsp Italian seasoning, 3.5 tbsp salt, 4 tsp pepper, 6 tsp minced garlic

55 bread sticks

Instructions;

Cook ground beef in skillet over medium heat add spices, garlic and onions

Drain meat mixture and add marinara sauce let simmer 30 minutes

Boil spaghetti noodles till al dente about 7 mins.

Heat bread sticks in oven at 350 degrees for 10 minutes or until hot

Serve in separate chaffing dishes add a little olive oil to noodle to prevent sticking in pan